

## L'AVENTURE NEWSLETTER

## INSIDE THIS ISSUE:

<i>Paso Robles University</i>	1
<i>Tour de Paso</i>	2
<i>2002 Release</i>	3
<i>Arrivaderci, Allora</i>	3
<i>Paso-sophy</i>	4

## Special points of interest:

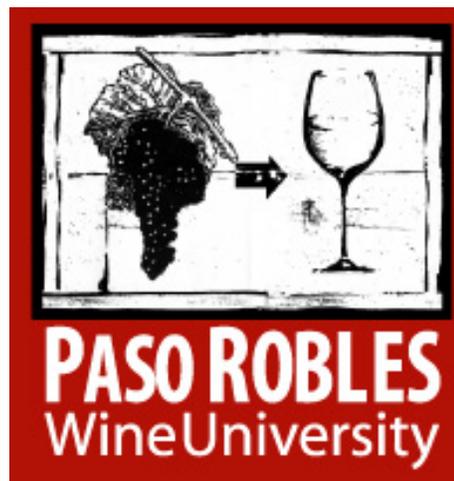
- 2002 Estate Cuvée, Côte à Côte, Syrah now available— and going fast!
- 2003 vintage now blended
- Next Club L'Aventure shipment in November



## PRWU

Polish up an apple and dust off your notebook; **Paso Robles Wine University** is about to be called into in session! Directed by the PRVGA, the PRWU provides a unique, inside look at Paso Robles wineries and grape growing operations. The weekend event takes place as harvest 2004 gets under way, on September 18 & 19. Selected wineries and vineyards will play host to attendees, providing a range of docent, hands-on courses, tours, and tastings designed as an interactive program that will explore every aspect of wine production, from terroir to taste. Open to consumers, trade, and media alike, an exclusive audience of some 250 participants will be culled from applicants. With it's structured, docent core, and unique harvest venue, this is the first program of its kind to be offered by a world class wine region.

Course descriptions include Viticulture 101, Wine Tasting 102, and Winemaking 103, where students will learn of the uniqueness of the Paso Robles growing area, how the diverse terroir of Paso effects the taste of our wines, and how key winemaking decisions relevant to the growing area and season are made. Elective courses include topics such as Wood in the Winemaking Process, Food & Wine; the Great Match, Soils and Terroir, and Organic vs. Sustainable Growing Practices, among others. For a full listing and description of courses and to



Paso Robles Wine University— September 18 &amp; 19

register on line, go to [www.pasowine.com](http://www.pasowine.com). There you will also find the answers to such questions as “Will there be transportation?, What is the Grand Tasting?, Will we receive any certification?, What is the cancellation policy?, Do we need to bring any materials?, etc.

Paso Robles Wine University is dedicated to raising the awareness level of all attendees regarding our wonderful wine country. However, don't think for a moment that the weekend will be all work and no play. Come on, this is Paso! A welcome reception the evening of Friday the 17, Informal lunches on site, and the Saturday night Grand Tasting at Hunter Ranch will give everyone a chance to relax, mingle, and get to know one another

in an informal, fun environment.

Dozens of owners, winemakers, and marketing directors from numerous wineries, as well as the marketing brain trust at the PRVGA ,have dedicated countless hours to the concept and development of the PRWU idea. The weekend promises to be an exciting and enjoyable educational excursion through this unique and dynamic wine country, during which new relationships, as well as a greater understanding of our Paso Robles winefield, will be forged. For more information, go to the above website or call the PRVGA at 805- 239-8463.



*L'Aventure "Tour de Paso" Dinner at Bistro Laurent, June 30*



## TOUR DE PASO

While not quite sister cities, Scottsdale Arizona and Paso Robles are definitely developing family ties. In February, some 20+ wineries from our AVA co-hosted a Tour de Paso Robles tasting at the Scottsdale Culinary Institute's downtown



Scottsdale campus, "L'Academie". Chefs Antonio Damiano and Marilyn Lytton, with an army of dedicated students, put on one of the best wine and food pairings I have ever seen. Amid the delighted gasps and raised eyebrows of vintners and guests swarming the food tables, I chatted with Chef Damiano about his desire to turn the tables, and bring his staff to Paso, where they could breathe the fresh wine country air, work with established chefs, and build a culinary experience from the ground up, utilizing our fresh, local ingredients, to create a board to compliment our local Paso wines. Reality chefing in the heart of the wine country. When the Paso Robles Earthquake Relief Fund was designated the beneficiary of the Tour, it only remained to work out a program for the weeks visit. As this is the first pass at developing the Tour, it is brief and limited in it's scope. We hope that it's success will merit an expanded and more comprehensive Tour in the future.

The weeks events commence on Wednesday the 30 of June with a dinner at Bistro Laurent in downtown Paso Robles. Chef

Laurent Grangien, who attended the Tour de Paso in Scottsdale as a guest Chef for the Gala Saturday night dinner then, will invite the "Fabulous Five" into his kitchen to assist in preparation of the dinner.

The "Fab Five" are the top five students from the SCI chosen for their exemplary conduct and craft as future chefs. Chefs Damiano and Lytton will of course work alongside Laurent as well, giving us to ask if this is not a classic case of too many chefs spoiling the broth! The proof will be in the pudding, so come on out and see for yourself!

As a compliment to the culinary teams efforts, L'Aventure will present it's new 2002 Estate releases. Estate Cuvée, Estate Syrah, and "Côte à Côte", our newest blend (60% Grenache, 40% Syrah), will join Optimus and our 2003 Rousanne at table. Dinner will be served on the patio at 7:00 PM following a reception at 6:30. Call Bistro Laurent for more information and reservations at 805- 226- 8191.

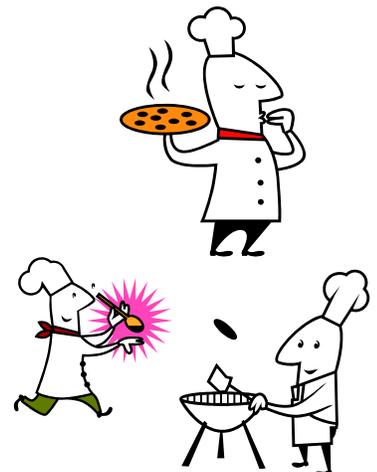
On Thursday evening, the venue will be the caves at Eberle Winery, where Gary Eberle will host a dinner with the SCI staff in the kitchen. A "red, white, and blue" theme will prevail, in honor of Independence Day. Don't miss this opportunity to dine "dans les caves" at Eberle as it's always a fun experience. Call Susan West at 805- 238-9607 for reservations.

On Friday, the group moves on to host a private reception / Open House at one of Paso Robles' newest and most elegant B & B's, Canyon Villa. Located on Kiler Canyon Road, The Canyon Villa is a sprawling 4 bedroom Tuscan style villa, perched on a hilltop, with views of vineyards, orchards,

and golden fields. Proprietors Jim and Diane Babcock were attracted to Paso's west side by it's beauty and wine country lifestyle, and have contributed a much needed haven for visitors in this beautiful retreat. Call them at 805-238-3362 if you are looking for the perfect place to lodge guests, or in which to treat yourself ,as you travel to our winefield.

The SCI students' week in Paso will be rounded -out with visits to farmer's markets, and selected AG Adventures tour destinations on the Central Coast, the sources for our "California fresh" cuisine that has become such an integral part of nearly all regional cooking styles.

Please mark your calendars to take advantage of this unique opportunity to support our Earthquake relief effort, as well as to encourage and patronize these budding, young chefs. This is a rare experience for culinary students, who rarely enjoy a sufficient education in wine, ironically. As they make their mark upon the culinary scene as professionals, it will be with a first -hand knowledge of Paso Robles- not just the wine and culinary culture, but the people as well- that will be a familiar reference point from which these young ambassadors will make their first-time wine buying and wine and food pairing decisions.



## 2002 RELEASES IN THE BOTTLE, IN YOUR BOX!

Bottling is a critical operation at the winery. Having labored the yearlong in the vineyards first, and then inside to refine our unique, west side fruit into Stephan's liquid promise, the last stage is a careful, clean, quick bottling. So, each spring, as Stephan deems the wines ready for bottle, they receive their last racking from barrel to tank, and there they sit awaiting our mobile crew. As do many small wineries, we call in a bottling concern to execute this expensive, high tech operation, the last in the production cycle. And, with its arrival, we welcome back our bottling crew, friends and family, some of whom have "been there" for L'Aventure since the beginning. Jeff and Jennifer, Barbara, Mike, John, Bruce and Sandy are veterans, as are Stephan's sons Julien and Antoine. This year, most were present, as Dave Debusk, Joel & Dagny Peterson helped Stephan direct the effort. Alain Gayot was there to help as well. As always, Stephan and Beatrice were the constants in the center of the maddening, noisy, spectacle. It's a very long day of tedious concentration on the many aspects of the process.. Stamina and camaraderie are keys to getting through the day. In

the end, a cold beer washes away the frustrations of mechanical starts and stops, physical fatigue, and the anxiety of finally laying these works of art down to begin their life in a bottle.

Now safely at rest, the question is, what's in the bottle?

- Estate Cuvée 2002; while this vintage is shy of the Petit Verdot content we like in the Estate Cuvée, it's perhaps our best vintage to date of our "tête de cuvée". 45% Cabernet, 50% Syrah, and 5% Petit Verdot, it's a rich, dark, and luscious wine, with a remarkable complexity that suggests so many descriptors, it becomes superfluous to even talk about the wine! Better to cellar a 6-pack, and watch it evolve for yourself.
- Côte à Côte 2002; this estate-grown "southern Rhône" blend (60% Grenache, 40% Syrah) is fast becoming a favorite. The rich, bright, uplifting Grenache adds something unique to its L'Aventure style. Only 175 cases produced, so get it now,



2002 Bottling Crew: Scott, Elizabeth, John and Jeff after work.

as it will sell out during release.

- L'Aventure Syrah 2002; Stephan's past efforts have gone in a little more than a month, so don't let this "star" of our west-side go unappreciated!
- Estate Syrah and Cabernet will be available in the November club shipment, or, members can drop by our tasting salon on weekends, or by appointment, to taste for themselves these exciting new additions to our L'Aventure portfolio, which also include Rousanne 2003.

### *Bottling Scenes*



## ARRIVADERCI ALLORO

On Saturday, May 26, Fabrizio Ianucci closed the doors at Alloro for the last time. Anyone that has had the pleasure of dining at Alloro over the years knows that the rustic Sardinian cuisine and bright yellow and red interior were reflections of Fabrizio's warm, vibrant and wonderful personality. The aura of Alloro was inviting and appreciated by winemakers, locals, and visitors alike. Friendly service

and an almost family-like atmosphere were ever-present. I often heard Fabrizio himself ask a customer, while advising her on a menu choice, "tell me what you want, I'll cook it for you". The venue for Etruscan fêtes and truffle dinners, it was not unusual to see vintners and friends passing around large bottles or collections from their private cellars. What a perfect place for a party!

While he says he's going to take some time off and take it easy for awhile, Fabrizio also says that he may be back. Until he does return, he will truly be missed by many of us in Paso that enjoy sincere and authentic cuisine- and people. Arrivaderci Alloro, and good luck to you, Fabrizio.



Fabrizio Ianucci

Stephan Vineyards

L'Aventure Winery  
2815 Live Oak Road  
Paso Robles, California  
93446

Phone: 805-227-1588  
Fax: 805-227-6988  
Email: stephanwines@tcsn.net

aventurewine.com

## CONGRATULATION MOLLY!

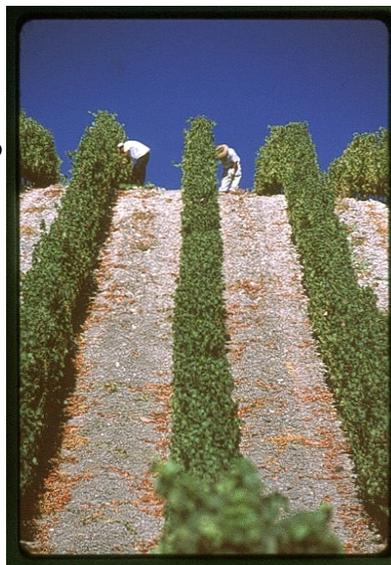


Molly McPhee, the lucky winner of our contest, received her Jeroboam of Côte à Côte 2002 from Stephan.

This blend of 60% Estate Grenache and 40 % Estate Syrah is now released!

## THE L'AVENTURE PHILOSOPHY

"If I came to Paso Robles, it was not to make a copy of Bordeaux, but to make a Paso blend" is Stephan's prologue when speaking of the "adventure" that led him to our Central Coast. In pursuit of his intellectual idea of blending Syrah and Cabernet (déclassé in Bordeaux!), and in search of a climate that would produce mature fruit in every vintage, it was in Paso that he "fell in love". "If you have great grapes, that is 90% of the job, or more" he says. "Inside the winery, the rest is mostly blah- blah- blah". And, while Stephan's classical Bordeaux wine making discipline is not to be ignored, it is indeed in the vineyards the philosophical foundations for L'Aventure are rooted. Two ton an acre benchmark yields, derived from our 2,200 vine per acre plantation, result in tiny, mature berries that render soft



Notre vignoble

tannins and rich polyphenols, essential to Stephan's L'Aventure style. For the record, the math works out to just around one (1) bottle per vine.

"First, I take what nature gives" is another axiom by which he lives. This means

that in any given year, blends can vary depending on quality levels of our different varieties at harvest. Despite wonderfully consistent ripening here in the Central Coast, given our classic Mediterranean climate, it's blending that allows us to arrive at an ideal complexity and quality level year after year. Not a Bordeaux blend, not a Rhône blend, but a Paso blend. Stephan holds his thumb and index finger inches apart. "This is winemaking for everyone", he says. This is the difference between good and great, he adds, narrowing them to a scant millimeter. Consider Estate Cuvée the epilogue to the story.